



~~0590~~ 0300

#5

OFFICE

• •
• •
• •
• •
• •
• •
• •
• •
• •
• •

$$:$$

•

•

•

•

•

•

$$\vdots$$
$$:$$
$$\vdots$$

INFORMATION DISCLOSURE STATEMENT

NEEDLE & ROSENBERG, P.C.
Suite 1200, The Candler Building
127 Peachtree Street, N.E.
Atlanta, Georgia 30303-1811

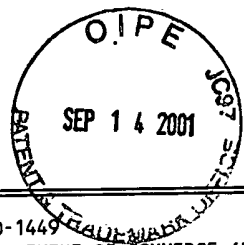
September 10, 2001

Sir:

Submitted herewith on form PTO 1449 is a listing of documents known to applicants and/or their attorneys pursuant to the requirements of 37 C.F.R. § 1.56. Copies of these documents are enclosed.

Consideration of the cited documents and making the same of record in the prosecution of the above-noted application are respectfully requested.

Applicants believe that this Information Disclosure Statement is being filed in accordance with 37 C.F.R. § 1.97(b)(3), i.e., before the mailing date of the first Office Action on the merits pertaining to the above-referenced application. Therefore, no fee is believed to be due. However, the Commissioner is hereby



Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE LIST OF PRIOR ART CITED BY APPLICANT (Use several sheets if necessary)	ATTORNEY DOCKET NO.: 06027.0002U2	SERIAL NO. 09/884,260
	APPLICANT: Brash et al.	
	FILING DATE: June 19, 2001	GROUP: Unassigned

U.S. PATENT DOCUMENTS

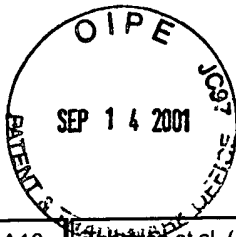
EXAMINER INITIAL		DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
	A1	6,200,794 B1	03/13/01	Whitehead et al.			05/13/98
	A2	5,464,761	11/07/95	Muller et al.			05/03/93

FOREIGN PATENT DOCUMENTS

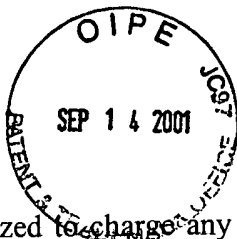
	A3	EP0801133 A2	10/15/97	Givaudan-Roure (International) S.A.			03/29/97
	A4	WO9958648A	11/18/99	Firmenich SA			05/05/99
	A5	WO00/00627	01/06/00	Matsui, K. (U.S.)			06/25/99

OTHER PRIOR ART (Including Author, Title, Date, Pertinent Pages, Etc.)

	A6	Fauconnier, M.L., Perez, A.G., Sanz, C., Marlier, M. (1997). Purification and Characterization of Tomato Leaf (<i>Lycopersicon esculentum</i> Mill.) Hydroperoxide Lyase. <i>J. Agric. Food Chem.</i> 45(11):4232-4236.
	A7	Matsui K., Shibata Y., Kajiwar, T. and Hatanaka A. (1989). Separation of 13 and 9-hydroperoxide lyase activities in cotyledons of cucumber seedlings. <i>Z. Naturforsch.</i> 44c:883-885.
	A8	Matsui K., Toyota H., Kajiwar, T., Kakuno T. and Hatanaka A. (1991). Fatty acid hydroperoxide cleaving enzyme, hydroperoxide lyase, from tea leaves. <i>Phytochemistry</i> 30(7):2109-2113.
	A9	Matsui K., Shibutani M., Hase T., and Kajiwar, T. (1996). Bell Pepper Fruit Fatty Acid Hydroperoxide Lyase is a Cytochrome P-450 (CYP74B). <i>FEBS Lett.</i> 394:21-24.
	A10	Olias J.M., Rios J.J., Valle M., Zamora R., Sanz L.C. and Axelrod B. (1990). Fatty acid hydroperoxide lyase in germinating soybean seedlings. <i>J. Agric. Food Chem.</i> 38:624-630.
	A11	Schreier P. and Lorenz G. (1982). Separation, partial purification and characterization of a fatty acid hydroperoxide cleaving enzyme from apple and tomato fruits. <i>Z. Naturforsch.</i> 37c:165-173.
	A12	Shibata Y., Matsui K., Kajiwar, T. and Hatanaka, A. (1995). Purification and properties of fatty acid hydroperoxide lyase from green bell pepper fruits. <i>Plant Cell Physiology</i> 36(1):147-156.
	A13	Tressl, R. and Drawert, F. (1973). Biogenesis of banana volatiles. <i>J. Agric. Food Chem.</i> 21(4):560-565.
	A14	Vick B.A. and Zimmerman D.C. (1976). Lipxygenase and hydroperoxide lyase in germinating watermelon seedlings. <i>Plant Physiol.</i> 57:780-788.
	A15	Noordermeer, M. A., Veldink, G. A., Vliegthart, J. (1999). Alfalfa contains substantial 9-hydroperoxide lyase activity and a 3Z:2E-enal isomerase. <i>FEBS LETT.</i> 443:201-204
	A16	J. Rudinger (1976). Characteristics of the amino acids as components of a peptide hormone sequence. In: <i>Peptide Hormones</i> . Ed. J. A. Parsons. University Park Press, Baltimore, MD pages 1-7.
	A17	Ngo et al. (1994). Computational complexity, protein structure prediction, and the Levinthal paradox. In: <i>The Protein Folding Problem and Tertiary Structure Prediction</i> . Eds. Merz et al. Birkhauser et al. Boston, MA. Pages 491-495.



	A18	Thompson et al. (1995). Protein Engineering: Editorial Overview. <i>Current Opinion in Biotechnology</i> 6(4):367-369.
	A19	Wallace (1993). Understanding cytochrome c function: engineering protein structure by semisynthesis. <i>The FASEB Journal</i> 7:505-515.
	A20	Hornostaj and Robinson (1999). Purification of hydroperoxide lease from cucumbers. <i>Food Chemistry</i> 66:173-180.
	A21	Itoh and Vick (1999). The purification and characterization of fatty acid hydroperoxide lease in sunflower. <i>Biochim. Biophys. Acta</i> 1436:531-540.
	A22	Kim and Gosch (1981). Partial Purification and Properties of a Hydroperoxide Lyase from Fruits of Pear. <i>J. Agri. Food Chem.</i> 29:1220-1225.
EXAMINER:		DATE CONSIDERED:
EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.		




ATTORNEY DOCKET NO. 06027.0002U2
SERIAL NO. 09/884,260

authorized to charge any additional fees which may be required, or to credit any overpayment, to Deposit Account No. 14-0629.

Respectfully submitted,

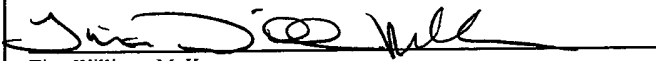
NEEDLE & ROSENBERG, P.C.


Tina Williams McKeon
Registration No. 43,791

Suite 1200, The Candler Building
127 Peachtree Street, N.E.
Atlanta, Georgia 30303-1811
404/688-0770

CERTIFICATE OF MAILING

I hereby certify that this correspondence is being deposited with the United States Postal Service as first class mail in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231, on the date shown below.


Tina Williams McKeon

Sept. 10, 2001
Date